

3091 County Center Dr,
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PLACER COUNTY HEALTH AND HUMAN SERVICES
Environmental Health Services

565 West Lake Blvd.,
Tahoe City, CA 96145
Phone (530) 581-6240
Fax (530) 581-6242

Food Inspection Report

CAFEDELICIAS PR1088 091911 01

Facility Name: CAFE DELICIAS Address: 211 HARDING BLVD City: Roseville Zip Code: 95678	Phone : 916-782-4004	Facility ID : FA0000143 Record ID : PR0001088 DA0620791	PE : 1603	Type of Inspection: Routine Inspection Inspection Date: 09/19/2011
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Official Notice to Comply with California Retail Food Code

N/O = Not observed N/A = Not applicable In = In compliance COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input type="checkbox"/> In <input type="checkbox"/> N/O	1. Demonstration of knowledge; food manager certification	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input type="checkbox"/> In	2. Communicable disease; reporting, restrictions & exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O	3. No discharge from eyes nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS				
<input type="checkbox"/> In <input type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In	6. Adequate handwashing facilities supplied	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS				
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	8. Time as a public health control; procedures & reco	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	10. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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PROTECTION FROM CONTAMINATION		COS	MAJ	OUT
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	12. Returned and reserve of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In	13. Food in good condition, safe and unadulterate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FOOD FROM APPROVED SOURCES				
<input type="checkbox"/> In	15. Food obtained from approved sources	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="checkbox"/> In <input type="checkbox"/> N/A	18. Compliance with vaiance, specialized process, & HCCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONSUMER ADVISORY				
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="checkbox"/> In <input type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WATER/HOT WATER				
<input type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
LIQUID WASTE DISPOSAL				
<input type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VERMIN				
<input type="checkbox"/> In	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SUPERVISION		OUT
24. Person in charge present and performs duties	<input type="checkbox"/>	
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints	<input type="checkbox"/>	
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food	<input type="checkbox"/>	
27. Food separated and protected	<input checked="" type="checkbox"/>	
28. Washing fruits and vegetables	<input type="checkbox"/>	
29. Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>	
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified	<input type="checkbox"/>	
31. Consumer self-service	<input type="checkbox"/>	
32. Food properly labeled & honestly presented	<input type="checkbox"/>	
EQUIPMENT/UTENSILS/LINENS		
33. Nonfood contact surfaces clean	<input type="checkbox"/>	
34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input checked="" type="checkbox"/>	
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>	
37. Vending machines	<input type="checkbox"/>	
38. Adequate ventilation and lighting; designated areas, use	<input type="checkbox"/>	

PHYSICAL FACILITIES		OUT
39. Thermometers provided and accurate	<input type="checkbox"/>	
40. Wiping cloths: properly used and stored	<input type="checkbox"/>	
PERMANENT FOOD FACILITIES		
41. Plumbing: proper backflow devices	<input type="checkbox"/>	
42. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	
43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	
44. Premises; personal/cleaning items; vermin proofing	<input type="checkbox"/>	
SIGNS/REQUIREMENTS		
47. Signs posted; last inspection report available	<input type="checkbox"/>	
COMPLIANCE & ENFORCEMENT		
48. Plan Review	<input type="checkbox"/>	
49. Permits Available	<input type="checkbox"/>	
50. Impoundment	<input type="checkbox"/>	
51. Permit Suspension	<input type="checkbox"/>	

Major violations (MAJ) not corrected on site require a mandatory reinspection. Other violations may also require reinspection. Failure to correct above violations by reinspection date may result in a penalty reinspection fee charged to the facility. The penalty reinspection fee is a rated (2) Hour Fee.

Certified Employee: Miguel Angel Ramierz	Date Issued: 10/21/2006
Certification Company: National Registry	Expiration Date: 10/21/2011
Reinspection on or about this Date:	

Received by (Signature):

See hard copy

See hard copy

R.E.H.S : JUSTIN HANSEN

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Violation # : **06** Handwashing facilities supplied & accessible

Inspector's Observation: Refill paper towel dispensers at hand wash sinks. (One was refilled during inspection.)

Violation Txt: Hand washing soap and towels or drying device shall be provided in dispensers. Adequate hand washing facilities shall be provided. (113953, 113953.1, 113953.2, 114067(f))

Violation # : **07** Proper hot and cold holding temperatures

Inspector's Observation: In the bottom shelves of the small refrigerator in front area, the temperature was 50°. (Top shelves were 41°). Shelves were lined with tin foil. Discontinue this practice, do not line shelves so that air flow is blocked.

Violation Txt: Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Violation # : **27** Food separated and protected

Inspector's Observation: Some of the food containers in walk-in were uncovered, as well as some containers in other refrigerators. Keep all foods covered to prevent overhead contamination.

Violation Txt: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Violation # : **29** Toxic substances properly identified, stored, used

Inspector's Observation: In dry storage area, shelf had bottles of chlorox mixed with bottles of vinegar. Keep all chemicals separate from foods.

Violation Txt: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces properly labeled (114254, 114254.1, 114254.2)

Violation # : **35** Equipment/Utensils - approved, installed & clean.

Inspector's Observation: 1. Thoroughly clean equipment, especially shelves in walk-in and refrigerators, fan guards in walk-in and handles on refrigerators.
2. Move hood filters so that there is no gap between filters.

Violation Txt: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards of ANSI, NSF or other approved accredited testing companies. (114105, 114117, 114121, 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Violation # : **45** Floors, walls and ceilings, clean & maintained.

Inspector's Observation: Clean floors, especially under equipment and under soda boxes.

Violation Txt: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

OBSERVATIONS AND CORRECTIVE ACTIONS

- Hot food temperatures 135° and above. (Remember to stir foods so top does not get below 135°).
- Sanitizer in buckets 100 ppm chlorine.
- Dishwasher sanitizer 50 ppm chlorine.
- Food safety certificate expires soon, remember to renew.

Received by (Signature):

See hard copy



R.E.H.S :

JUSTIN HANSEN